



CT Department of Agriculture

Briefs

SUMMER WORKSHOP NEWS

The Farm-to-Chef **Summer Chefs' Workshop** will be held in Milford on Wednesday, **August 6, 2008**. [Registration forms](#) are available online. Don't delay—**registration closes July 23**.

See **Member Feedback** on Page 2 for a look at how past summer workshops have impacted members. Chef Ken Cassella shares his story of attending a previous summer workshop and how he took back what he learned and put it into action.

NOW IN SEASON

This is the most exciting time of year for locavores. In the last week, sweet **corn, cucumbers, blueberries, nectarines, and peaches** arrived at farm stands and markets around the state. Many other crops are on the way. See list at right for products available this month.

ORDER CT GROWN TURKEYS NOW

Summer is the time to place your **CT Grown turkey orders** for Thanksgiving! Please do not wait until fall only to be disappointed to learn the turkey farmers have sold out. To find a CT Grown turkey producer, please check the Department of Agriculture's [Meat Producer's Brochure](#).

FARMERS' MARKET DEMOS

We have dozens of farmers' markets still looking for **chef demos**. If you are interested in doing demos at any of the farmers' markets listed on Page 4, please contact Linda Piotrowicz by [email](#) or at 860-713-2558.

CONTRIBUTORS NEEDED

Contributors are always needed for this newsletter. This is your forum! Do you have a story to share? Lessons learned? Specific expertise? Please contact Linda Piotrowicz by [email](#) or at 860-713-2558.

July 2008

CT Grown in Season JULY

Beans Beets Blueberries
Broccoli Cauliflower
Cabbage Carrots
Cherries Collards Corn
Cucumbers Dairy Eggs
Garlic Greens Herbs
Honey Leeks Lettuce
Meat Nectarines Onions
Peaches Peas Peppers
Radishes Raspberries
Seafood Specialty Foods
Summer Squash Tomatoes

If you need help locating any of these items, please [contact us](#).



Contact Us

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Member Feedback

Submitted by Chef Kenneth Cassella, Manager of Culinary Disciplines, [Host America Corporate Dining Inc.](#)

After visiting the tour that you [DoAG FTC Program] gave last year of the farms and fishing industry, I was inspired to do something in some small way about the plight of the working families of the industry. They were educated, hard-working individuals with a common goal. They focus on the task at hand while having to deal with the bureaucracies and hurdles that they must deal with in order to play the game.

They can and have adjusted to those changing demands, though the one thing that kept coming up was that they wished they had the support of the people that can make the biggest impact: us, foodservice professionals, owners, chefs, or just foodies. We are the ones who truly set the tone for others. If we don't menu the items, don't go to farmers' markets, or don't ask our purveyors to offer local, sustainable items, we are sending a clear message that it really doesn't matter where we get our items, and that if part of the industry chain breaks, no big deal, I'll find it somewhere else.

Well, the faces and families never left me. Although I have and always will be a Chef who is concerned about and uses local and seasonal items, I realized it is much bigger than me.

I soon returned to Host America Corporate Dining, a company filled with folks with the same passion, and explained to the team that we need to take a more substantial stand on this matter as a company and as individuals. It took no time for the Host America team to rally a plan of action.

After speaking with you [DoAG], [Rose's Berry Farm](#) came into the picture. After meeting with them, we quickly realized that they were the most passionate, professional people we have met in a long time. We teamed up to offer all our units from CT, NY, NJ a chance to taste, purchase, and learn about farming and sustainability, and the impact that they have.

We now offer, for the second year running, a successful traveling farmers' market, set up for all to enjoy. At the same time, our units are provided with the produce at hand to run in the menus we at Host have, taking the middleman out of the picture for most of July and all of August.

We can't thank you [FTC Program] and the Connecticut Department of Agriculture for inspiring us and I hope others who read this realize that it's not about marketing, or who did it first or better, but about not forgetting the faces that we saw and the stories that we heard.

Thank you.

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News and Notes

ABC Good Morning America featured a segment on buying direct from the local farm. [Watch it.](#)

Read the *New York Times* June 22 story on CSAs, featuring [Fort Hill Farm](#) in New Milford. [Get it online.](#)

The *New York Times* also ran on June 22 a story about FTC member [Eagle Wood Farm](#) in Barkhamsted. [Check it out.](#)

[Read](#) an Associated Press story about veganic farming practices (using no animal fertilizers):

Time Magazine featured FTC members Jonathan Rapp and Drew McLachlan, creators of [Dinners at the Farm](#), in a story about farm dining. [Read online.](#)

Dinners at the Farm also has been mentioned by a slew of other media outlets. Check out websites of [WTNH](#), the [New London Day](#), the [New Haven Register](#), and the [Hartford Courant](#).

FTC Member Tim Cipirano has been named the new food service director for the New Haven Public Schools. Read the [New Haven Register story](#).

FTC member [Lawrence and Memorial Hospital](#) in New London recently joined FTC member [New Milford Hospital](#) in signing [Healthcare without Harm's Healthy Food Pledge](#). To learn more about Healthcare without Harm's work to help hospitals serve healthful food, and to access many great informational resources, see their website's [food section](#).

On August 24, FTC members Denise Appel of [Zinc and Chow](#), Jason Collin of [Firebox](#), and Ethan Kostbar of [The Dressing Room](#) will create heirloom tomato dishes at Slow Food Connecticut's Heirloom Tasting Feast. For more info, please contact Susan Chandler at slow-foodct@earthlink.net.

The [CT Department of Agriculture](#) and [WTIC 1080 AM's Ray and Diane Show](#) have teamed up to feature a different CT Grown Farmers' Market of the Week every Tuesday at 8:20 AM. Tune in every Tuesday at 1080 AM on the radio or stream at www.wtic.com.

Don't miss the 2008 Farm-to-Chef Summer Chefs' Workshop August 6 in Milford



Who should attend?

Culinary professionals working in CT with an interest in local seafood.

Why attend?

Attendees will learn all about how CT Seafood is raised and harvested. New this year, we will also learn more about its distribution.

What if I attended in past years?

We have a new location, new speakers, new tours, and added information on distribution.

What does it cost?

There is no fee to attend but registration by July 23 is required.

How do I learn more?

See the [Farm-to-Chef website](#).



HURRY
Registration closes July 23!

CT Farmers' Markets Seeking Chef Demos

The farmers' markets below have requested CT Grown chef demos. This is a great way to make connections with local producers as well as promote your business! To **sign up**, please [email](#) Linda Piotrowicz or **call** 860-713-2558 **ASAP**.

Collinsville Farmers' Market

Main St, Downtown Collinsville -
Town Hall Parking Lot
SUN 10 am - 2 pm (Jun 22 - Oct 19)

Coventry Farmers' Market

Nathan Hale Homestead, 2299 South St
SUN 11 am - 2 pm (Jun 1 - Oct 26)

Darien Farmers' Market

Mechanic St, Behind the Fire House
WED 11 am - 6 pm (Jun 11 - Nov 19)

Deep River Farmers' Market

Deep River Library, Corner of Main St & Village St
THU 3 pm - 6 pm (Jun 5 - Oct 30)

Fairfield Farmers' Market

Greenfield Hills, 1950 Bronson Rd
SAT 1 pm - 4 pm (Jun 7 - Oct 25)

Hamden - Downtown Farmers' Market

Town Center Park
Next to Miller Library, 2663 Dixwell Av
FRI 12:30 pm - 5:30 pm (Jun 27 - Oct 3)

Hamden - Spring Glen Farmers' Market

Spring Glen Church, 1825 Whitney Av
TUE 3 pm - 6 pm (Jun 24 - Oct 14)

Hartford - Billings Forge Farmers' Market

519 North St, Grassy Courtyard on Billings Forge
Campus, North of Firebox Restaurant
MON and THU 11am - 2 pm (May 22 - Oct 30)

Lebanon Farmers' Market

Town Hall Green
SAT 9 am - 12 pm (Jun 21 - Oct 25)

Ledyard Farmers' Market

Rte. 117, Tri-Town Center Parking Lot
WED 3 pm - 6 pm (May 21 - Oct)

Litchfield Farmers' Market

Center School, 125 West St
SAT 10 am - 1 pm (Jun 14 - Oct)

Manchester C.C. Farmers' Market

MCC Parking Lot, Great Path Rd
WED 2 pm - 5 pm (Jun 4 - Oct 29)

Middlebury Farmers' Market

Middlebury Senior Center, 1172 Whittemore Rd
TUE 10:30 am - 12 pm (Jul 1 - Sept 30)

Milford Farmers' Market

58 River St, Corner of Darina Pl & River St
SAT 9 am - 1 pm (Jul 5 - Oct 18)

Milford-Woodmont Farmers' Market

Robert Treat Farm, Woodmont Av
WED 3 pm - 7 pm (Jul 9 - Oct 8)

Monroe Farmers' Market

34 Church St, Monroe Congregational Church
across from the Town Green
FRI 3 pm - 6 pm; Jul 11 - Sept 19)

Morris Farmers' Market

Morris Senior Center, 109 East St
WED 10:30 am - 12 pm (Jul 2 - Oct 1)

New Canaan Farmers' Market

Old Center School Parking Lot
South Av and Maple St
SAT 10 am - 2 pm (Jun 7 - Nov 20)

New Haven - Edgewood Park Farmers' Market

Edgewood Park, Corner of West Rock & Whalley Av
SUN 10 am - 2 pm (Jun 22 - Nov 23)

New Haven - Fair Haven Farmers' Market

Quinnipiac River Park
Corner of Front St and Grand Av
THU 3 pm - 7 pm (Jul 10 - Oct 30)

New Milford Farmers' Market

Town Green, Main St
SAT 9 am - 12 pm (May 17 - Oct 25)

Norfolk Farmers' Market

Route 44, Center of Town
SAT 10 am - 1 pm
(Jul 5, 19; Aug. 2, 16, 30; Sept. 13, 27; Oct. 11, 25)

Old Saybrook Farmers' Market

Cinema Plaza, 210 Main St
WED 10 am - 1 pm
SAT 9 am - 1 pm (Jun 28 - Oct 29)

Putnam Farmers' Market

Dunkin Donuts Parking Lot - 325 Woodstock Ave
MON & THU 4 p.m - 6 pm (Jun 12 - Oct 30)

Sandy Hook Village Farmers' Market

Corner of Glen Rd and Rte. 34
SUN 9 am - 2 pm (Jun 1 - Oct 12)

Sandy Hook Organic Farmers' Market

St. John's Church, 5 Washington Av
TUE 2 pm - 6 pm (Jun 24 - Oct 14)

Seymour Farmers' Market

Community/Senior Center
Front Parking Lot, Pine St
TUE 12 noon - 6 pm (May 13 - Oct 28)

Shelton Farmers' Market

Corner of Cornell and Canal Sts
WED 3 pm - 6 pm
SAT 9 am - 1 pm (Jul 12 - Oct 18)

Torrington Farmers' Market

Downtown Shopping Center, 100 South Main St
SAT 10 am - 1 pm (Jun 7 - Oct)

Washington Depot Farmers' Market

Washington Senior Center, 6 Bryan Hall Plz
THU 10:30 am - 12 pm (Jul 3 - Oct 2)

Waterbury Farmers' Market on the Green

Downtown Green, West Main St
THU 11 am - 3 pm (Jul 10 - Oct)

Weston Farmers' Market

Route 57 @ High Acre Rd
SAT 8 am - 12 pm (Jun 14 - Oct. 25)

Westport Farmers' Market II

Westport Country Playhouse, 25 Powers Court
SUN 10 am - 2 pm (Jun 8 - Nov)

West Hartford - Whole Foods Farmers' Market

Whole Foods Parking Lot
across from Blueback Square, 50 Raymond Rd
MON 10 am - 1:30 pm (Jun 9 - Oct 27)



Photo Gallery



WLIS/WMRD's radio program CT Outdoors recently hosted several FTC members. L-R: host Suzanne Thompson; Mark Shadle, It's Only Natural, Linda Piotrowicz, CT Department of Agriculture; Patty Dowling, Shoreline Soup Kitchen Garden and Pantry; Drew McLachlan, Feast Market and Dinners at the Farm.

FTC farmer members George Hall and April Clayton from George Hall Farm in Simsbury were featured on WDRG 1360 AM's The Corner with Phil Mikan on 6/30/08.

Listen to the [podcast](#).



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Farm-to-Chef is a free program that helps connect local culinary professionals with producers and distributors of CT Grown products. Informational newsletters, workshops, networking, promotions and other opportunities are provided to members as part of the program.

The program also helps the public locate restaurants and other dining facilities that serve CT Grown foods.

Farmers, wholesalers, chefs, and other food service professionals are encouraged to join. Please contact Linda at the [CT Department of Agriculture](#), Linda.Piotrowicz@ct.gov or 860-713-2558, for more information.